



CATERING
GUIDE



CAMELBACK LODGE

Breakfast Buffets

Continental Breakfast

Assorted Juices
Danish, Muffins, & Croissants
Fresh Fruit Display
Freshly Brewed Coffee, Decaffeinated Coffee, & Hot Tea

\$9.95 per person

The European

Minimum of 25pp
Assorted Juices
Danish, Muffins, & Croissants
Fresh Fruit Display
Bagels with Flavored Cream Cheeses
Smoked Salmon Display
Assorted Breakfast Breads
Freshly Brewed Coffee, Decaffeinated Coffee, & Hot Tea

\$17.95 per person

Healthy Morning

Assorted Juices
Assorted Yogurt Parfaits
Assorted Breakfast Breads
Fresh Fruit Display
Freshly Brewed Coffee, Decaffeinated Coffee, & Hot Tea

\$12.95 per person

Rise & Shine Breakfast Buffet

Minimum of 25pp
Sliced Fresh Melon, Berry, & Citrus Platter
Assorted Breakfast Breads
French Toast with Maple Syrup
Scrambled Eggs
Apple-Wood Smoked Bacon & Maple Sausage Links
Breakfast Potatoes
Fresh-Brewed French Roast Coffee, Decaffeinated Coffee & Tea
Orange, Apple, & Cranberry Juice

\$16.95 per person

Easy Additions to any Breakfast Buffet

Pancakes with Assorted Syrups

\$3.00 per person

Scrambled Eggs

\$3.00 per person

Bacon

\$3.00 per person

Sausage

\$3.00 per person

Oatmeal with Assorted Toppings

\$2.50 per person

Assorted Egg Sandwiches

\$4.00 per person

Made to Order Omelet Station

\$10.00 per person

Assorted Bagels with Assorted Cream Cheeses & Jellies

\$2.50 per person

Plated Breakfast

Plated Breakfast Includes Orange Juice, Fresh-Brewed Coffee, Decaffeinated Coffee & Assorted Teas

Camelback Classic

Scrambled Eggs with Home Fried Potatoes
Choice of Maple Sausage Links, Ham Steak or
Apple Wood Smoked Bacon

\$12.95 per person

Deep Dish Quiche

Three Cheeses, Spinach, Mushrooms
and Smoked Ham in a Savory Crust
Grilled Red Potatoes with Fresh Dill & Sliced Melon

\$13.95 per person

Short Stack

Short Stack of Buttermilk Pancakes with Home Fried Potatoes
Choice of Maple Sausage Links, Ham Steak or
Apple Wood Smoked Bacon

\$13.95 per person

Steak and Eggs

Grilled Eight-Ounce Ribeye Steak & Scrambled Eggs
O'Brien Potatoes and Sweet Onion Marmalade

\$18.95 per person

Eggs Benedict

Poached Eggs with Canadian Bacon, English Muffin
& Hollandaise Sauce
Lyonnais Potatoes & Fresh Fruit Medley

\$14.95 per person

Corned Beef Hash

House-Made Corned Beef Hash topped
with Poached Eggs & Béarnaise Sauce
Rosemary Roasted Red Potatoes

\$14.95 per person

Anytime Breaks

Coffee Break [4 hours]

Coffee, Decaffeinated Coffee, Assorted Teas
Soft Drinks, Bottled Water

\$6.95 per person

Coffee & Donut Break [1 hour]

Assorted Coffee Flavor Shots [non-alcoholic]
& Fresh made Donuts

\$8.95 per person

Cinco De Mayo [1 hour]

Pico De Gallo Salsa, Guacamole
Chicken and Cheese Quesadillas
Tortilla Chips & Sour Cream

\$8.95 per person

Ice Cream Truck Break [1 hour]

Assorted Ice Cream Bars,
Sandwiches & Frozen Delights

\$8.95 per person

Take a Dip Break [1 hour]

Hot Spinach and Artichoke Fondue, Blue Cheese &
Ranch Dips
Fresh Baby Carrots, Celery & Low Carb Crisps

\$8.95 per person

Philly Break [1 hour]

Freshly Baked Pretzels with House Mustard
Hot Dog & Cheese Steak Sliders
Popcorn

\$8.95 per person

Cookie Jar Break [1 hour]

Assorted Fresh Baked Cookies
Assorted Chocolate Brownies
2% Milk & Chocolate Milk

\$8.95 per person

Buffalo BBQ Break [1 hour]

Boneless Chicken Bites, Celery, Ranch & Blue
Cheese, Dipping Sauces, Assorted Salty Snacks
& Chips

\$9.95 per person

Coffee by the Gallon

12 cups per gallon
\$32 per gallon



Lunch Buffets

*All Lunch Buffets Include Soft Drinks, Water, Fresh-Brewed Coffee, Decaffeinated Coffee & Hot Tea
Minimum of 25 People*

Salad Buffet

Crispy Mixed Greens, Spinach Leaves
& Chopped Romaine
Garden Vegetables
Assorted Dressings include
Buttermilk Ranch, Italian & French
Assortment of Cold Salads, Fresh
Baked Rolls with Butter
Fudge Brownies & House Baked Cookies

Sandwich Buffet

Assortment of Pre-Made Deli
Sandwiches & Wraps
Potato Salad, Pickles & Coleslaw
Kettle-Cooked Potato Chips
Fudge Brownies &
House Baked Cookies

Soup Buffet

*Choice of 2 soups with fresh cracked pepper,
crackers & assorted garnishes*
Chicken Noodle
New England Clam Chowder
Vegetable
Cream of Potato
Lobster Bisque
Pasta Fagioli

Salad & Sandwich Buffet

\$18.95 per person

Sandwich & Soup Buffet

\$17.95 per person

Salad & Soup Buffet:

\$16.95 per person

Salad, Sandwich & Soup Buffet

\$21.95 per person

Hot Lunch Buffets

Minimum of 25 People

Salad

Mixed Greens Salad, Spinach Leaves & Chopped Romaine
Garden Vegetables
Buttermilk Ranch, Italian & French Dressings

Entrées

STEAK ROQUEFORT

Grilled Steak, Cremini Mushrooms, Merlot Reduction
topped with Melted Roquefort Cheese

PASTA PRIMAVERA

Fresh Pasta, Garden Vegetables, Tossed in Garlic Cream Sauce
& finished with Shaved Parmesan

APPLE & BRIE CHICKEN ROULADE

Granny Smith & Cornbread Stuffed Breast of Chicken
with Marsala Thyme Demi

BAKED COD OSCAR

Flaky Filet of Cod, baked with Herb Crumbs & Lump Crab
Topped with shaved Asparagus & Bearnaise Drizzle

RED BLISS POTATOES WITH BUTTER AND HERBS · CHEF'S CHOICE OF SEASONAL VEGETABLE

Select 2 options from Dessert List

2 Entrées – \$23.95 per person · 3 Entrées – \$ 26.95 per person



Plated Lunch

*Plated Lunch Service Includes Salad, Entrée & Dessert, Basket of Freshly Baked Bread,
Coffee, Decaffeinated Coffee, Tea, Soft Drinks & Water*

Salad

Select one option for all guests

FRESH FIELD GREEN SALAD

Choice of Buttermilk Ranch, Honey Mustard, Herb Vinaigrette, Bleu Cheese

ICEBERG WEDGE SALAD

Bleu Cheese, Bacon, Grape Tomatoes, Shaved Red Onion
& Buttermilk Ranch Dressing

TRADITIONAL CAESAR SALAD

Romaine Hearts, Croutons, Shaved Parmesan Cheese & House-Made Caesar Dressing

Entrée

Choice of 2 with counts in advance · All entrées served with Seasonal Vegetable Medley

FRENCH ONION DIP

Crispy Baguette, Shaved Ribeye, Melted Sharp Provolone,
Onions & Rosemary Jus

CHICKEN SALTIMBOCCA

Prosciutto, Sharp Provolone, Sage & Madeira Cream

FLAME GRILLED CHOP

8oz Grilled Pork Chop & Yukon Potato Hash

CHICKEN MARSALA

Pan Seared Breast of Chicken, Wild Mushroom Risotto,
& Marsala Reduction

BAKED HADDOCK

Ciabatta Crumb Crusted Filet, Crispy Polenta,
Oven Roasted Tomatoes, & Basil Pesto

GRILLED CHILE LIME SALMON

Marinated Filet, Saffron Risotto, Micro Greens
& Sweet Chili Lime Drizzle

GRILLED FILLET OF SALMON

Pan Grilled Salmon, Pineapple Relish, Mache Greens & Guava Drizzle

\$21.95 per person

Dessert

Select one option for all guests

New York Style Cheesecake - Triple Chocolate Cake - Bourbon Apple Cake
Peanut Butter Explosion - Red Velvet Cake - Strawberry Short Cake

Boxed Lunches

Choice of:

Ham & Cheese

Turkey & Cheese

Roast Beef & Cheese

Veggie Wrap

Includes Bottled Water, Fresh Whole Fruit, Chips, Cookie & Condiments

\$14.95 per person

Plated Dinner

*Plated Dinner Includes Salad, Entrée & Dessert, Fresh Baked Bread Basket
& Coffee, Decaffeinated Coffee, Hot Tea, Soft Drinks and Water*

Salad

Select one option for all guests

ICEBERG WEDGE SALAD

Bleu Cheese, Bacon, Heirloom Tomatoes, Shaved Red Onion
& Buttermilk Ranch Dressing

FIELD GREEN SALAD

Assorted Locally Grown Greens, Cucumber, Tomato
& Carrots, White Balsamic Vinaigrette

TRADITIONAL CAESAR SALAD

Romaine Hearts, Croutons, Shaved Parmesan Cheese
& House-Made Caesar Dressing

SPINACH SALAD

Baby Spinach, Candied Pecans & Cranberry Salad
with Raspberry Vinaigrette

Entrées

*All entrées served with Yukon Potato Puree & Seasonal Vegetable Medley
Choice of 2 with counts in advance*

CHICKEN FRANÇAISE

Hand Battered Breast of Chicken, Garlic Lemon Herb Butter

\$25.95 per person

CREOLE CHICKEN

Sautéed Breast of Chicken, Spicy Chorizo, Smoked Gouda,
Fried Okra & Creole Sauce

\$26.95 per person

GRILLED VEGETABLE NAPOLEON

Served with Herb Polenta, Wild Mushroom Ragout
& Asiago Cheese

\$26.95 per person

CHICKEN GAMBERETTO

Pan Seared Chicken, Sautéed Jumbo Shrimp, & Lemon Caper Butter

\$27.95 per person

GRILLED TENDERLOIN AND DIVER SCALLOPS

6 oz. Flame Grilled Beef Tenderloin [Served Medium] with Brandy Peppercorn
Sauce Crispy Pan Seared Scallops, Finished with Smoked Sea Salt & Butter

\$39.95 per person

ROASTED EGGPLANT ROLLATINI

Stuffed w/ Ricotta Cheese, Topped and Baked with Fresh Mozzarella
Served with House Made Marinara & Shaved Parmesan

\$26.95 per person

HERB ROASTED PRIME BEEF

Rosemary Crusted, Slow Roasted [Prepared Medium]
Served with Horseradish Cream & Au-Jus

\$28.95 per person

FILET MIGNON

8oz Beef Tenderloin [Prepared Medium] Pan Seared
Finished with Wild Mushroom Bordelaise

\$37.95 per person

PISTACHIO CRUSTED SALMON

Baked Filet of Salmon, Topped with Pistachios
Served with Lemon Chive Beurre Blanc

\$26.95 per person

PANKO CRUSTED HALIBUT

Ginger & Wasabi Crusted Filet, Oven Roasted
Heirloom Tomatoes, & Honey Soy Drizzle

\$26.95 per person

SURF AND TURF

8oz. Filet Mignon [Prepared Medium] & Lobster Tail, Chanterelle Mushroom Bordelaise & Drawn Butter

Market Price

Dessert

Select one option for all guests

Triple Chocolate · Peanut Butter Explosion · Bourbon Caramel Cake · N.Y. Style Cheesecake

Buffet Dinner

*Dinner Buffet Includes Salad, Entrée and Dessert, Fresh Baked Bread Basket,
Coffee, Decaffeinated Coffee, Hot Tea, Soft Drinks & Water
Minimum of 25 People*

Salad

Mixed Greens Salad, Spinach Leaves and Chopped Romaine & Garden Vegetables,
Croutons, Buttermilk Ranch, Italian and French Dressings

Entrées

Choice of 2 with counts in advance

CHICKEN ARROBIATA

Pan Seared Breast of Chicken, Roasted Heirloom Tomatoes,
Wilted Greens & Shaved Parmesan Regiono

ATLANTIC SALMON

Pan Roasted Filet, Grilled Meyer Lemons, Fresh Dill, & Shallot Butter

CREAMY GARLIC SHRIMP POLENTA

Sautéed Jumbo Shrimp, Fine Herbs Mixed with Creamy Style Polenta

BEEF BOURGUIGNON

Slow Roasted Beef Burgundy, Caramelized Cipollini Onions
& Portobello Mushrooms

IMPASTATA RICOTTA TORTELLINI'S

Spinach Alfredo, Roma Tomatoes & Asiago Cheese

ROASTED HERB POTATOES - CHEF'S CHOICE OF SEASONAL VEGETABLE

Dessert

Select one option for all guests

Triple Chocolate
Peanut Butter Explosion

Bourbon Caramel Cake
N.Y. Style Cheesecake

2 Entrées
\$29.95 per person

3 Entrées
\$35.95 per person

Children's Banquet Menu

Minimum of 25 Children [12 & under]

Children's Plated Meal

Choice of 2 with counts in advance, 12 and under

Chicken Fingers, French Fries & Seasonal Vegetable
Macaroni & Cheese & Seasonal Vegetable
Mini Pizza with Seasonal Vegetable

\$13.95 per child

Children's Buffet

Chicken Fingers, Hot Dogs, Macaroni & Cheese, Carrots,
Celery, Ranch & Spinach Dip

\$15.00 per child

Pizza Party

Assorted Pizzas, Salad, Bread Sticks
Assorted Soft Drinks & Water

\$15.00 per child

Hoagie Party

Assorted Hoagies, Kettle-Cooked Potato Chips
Assorted Soft Drinks & Water

\$15.00 per child

Pasta Party

Spaghetti and Meatballs, Salad, Bread Sticks
Assorted Soft Drinks & Water

\$15.00 per child



Traditional Picnic Menu

Picnic Menu Includes Coffee, Decaffeinated Coffee, Tea, Soft Drinks & Water

Starters and Sides

Tossed Salad with Assorted Dressings
Fruit Salad
Potato Salad
Macaroni Salad
Molasses Baked Beans

Main Course

Hot Dogs
Hamburgers / Veggie Burgers

Sweet Treats

Assorted Cookies, Brownies, Assorted Homemade Cupcakes

\$25.00 per person

\$100.00 event set up fee

Picnic Add-Ons

**Grilled Corn &
Assorted Vegetables
\$4.00 per person**

**BBQ Chicken & Ribs
\$6.00 per person**

**BBQ Shrimp
\$7.00 per person**

**Sirloin Beef
\$8.00 per person**

**Lobster Tails
Market Price**



Reception Displays

Small display feeds up to 25 people, medium up to 60 people and large up to 100 people

Bruschetta Display

Fresh Plum Tomatoes with Garlic, Basil & Olive Oil
Spinach & Feta Spread
Eggplant Caponata

Served with Assorted Toast Points and Flatbreads

Small: \$100, Medium: \$225, Large: \$325

Crudité Display

Seasonal Medley of Fresh Vegetables
Served with Blue Cheese & Ranch Dips

Small: \$75, Medium: \$150, Large: \$225

Cheese Display

Imported & Domestic Cheese Variety
Premium Cracker Assortment & Sliced French Bread

Small: \$100, Medium: \$225, Large: \$375

Grilled Vegetable Display

Marinated & Grilled Vegetables with Olive Oil,
Fresh Herbs & Balsamic Glaze

Small: \$100, Medium: \$175, Large: \$250

Carving Stations

Served with petite house-made silver dollar rolls, appropriate sauces & condiments

All Carving Stations Require a Minimum of 40 People

\$75.00 per hour Carver Fee [One hour of service]

Maple-Glazed Ham

\$5.95 per person

French Cut Turkey Breast

\$5.95 per person

Pork Loin

\$6.95 per person

Herb Crusted Beef Tenderloin

\$15.95 per person

Prime Rib au jus with Horseradish Cream

\$11.95 per person



Reception/Add-On Stations

Minimum of 40 People
Pricing Based on 1 hour of Service

Fisherman's Wharf

Cocktail Crab Claws
Hand Peeled Shrimp Cocktail [2 per person]
Steamed Mussels [Roasted Garlic Herb Butter]
Penne Frutti Di Mare
[Penne Pasta Tossed with Assorted Seafood & White Wine Sauce]
Fresh Sour Dough Rolls & Butter

Market Price

China Town*

Assorted Dumplings and Dim Sum with Ginger Infused Soy
Stir Fry Action Station: Orange Beef & Sesame Chicken
Fried Rice
Stir Fried Vegetables
Fortune Cookies

\$15.95 per person

Neptunes on Ice

Each Selection Served with Spicy Cocktail Sauce, Horseradish, Green Apple
Mignonette, Rémoulade, Tabasco, Lemon Wedges & Oyster Crackers
Little Neck Clams on the Half Shell
Seasonal Oysters on the Half Shell
Chilled Jumbo Shrimp
Alaskan Snow Crab Claws

Market Price

Street Taco Station

Tri Colored Tortilla Chips with Salsa Con Queso,
Guacamole & Pico Di Gallo
Marinated Grilled Chicken & Carne Asada of Beef
Shredded Lettuce, Jack Cheese, Flour Tortillas,
Tomato Concasse & Sour Cream
Fiesta Rice & Beans

\$13.95 per person

Antipasto Display Station

Assorted Grilled Vegetables & Marinated Mushrooms
Mozzarella and Provolone Cheeses
Marinated Artichokes
Assorted Olive Salad
Sliced Italian Meats
Sliced Focaccia & Italian Bread

\$11.95 per person

Mediterranean Station

Sundried Tomato Hummus, Crispy Pita Points
Couscous, Toasted Almonds & Dried Fruits
Slow Cooked Braised Lamb Shawarma
Curry Chicken Kabob with Mint Yogurt

\$12.95 per person

Slider Station

Little Big Mac Burger, Sriracha Ketchup
Corn & Black Bean Slider, Cilantro Aioli
Lobster Slider, Garlic Aioli

\$13.95 per person

Pasta Station*

Parmesan Cheese Tortellini, Penne Rigate & Fusilli Pasta
Tossed with Marinara, Alfredo or Vodka Sauce
Warm Garlic Bread Sticks & Parmesan Cheese
Add chicken : \$2 per person Add shrimp : \$4 per person

\$11.95 per person

Mashed Potato Bar

Mashed Potatoes & Sweet Potatoes served with Assorted Toppings:
Whipped Butter, Broccoli Florets, Caramelized Onions,
Shredded Cheddar Cheese, Sour Cream,
Crispy Bacon & Chopped Chives

\$11.95 per person

Macaroni and Cheese Bar

Assorted Toppings to Include:
Broccoli Florets, Caramelized Onions, Black Forrest Ham,
Chopped Scallions & Crispy Bacon

\$10.95 per person

Mini Cupcake Bar

Triple Chocolate, Peanut Butter Explosion & Vanilla Bean

\$7.95 per person

* - Chef Fee @ \$75 per chef, per hour



Banquet Beverage Price List

Choose from the options below to help determine the type of beverage package you would like for your upcoming event.

Open Bar Options

PREMIUM BAR

Svedka Vodka, Beefeater Gin, Bacardi Rum, Seagram 7 and VO,
Jim Beam, Tequila, Johnnie Walker Red, Peach/Apple/Raspberry Schnapps,
Triple Sec, Sweet & Dry Vermouth

Beer Selection

Miller Lite, Corona, Yuengling Lager & Heineken

SUPER PREMIUM BAR

Absolut Vodka, Tangueray Gin, Bacardi Rum, Captain Morgan Rum, Dewar's,
Jack Daniels, Jim Beam, Jose Cuervo, Kahlua, Bailey's Irish Cream, Amaretto,
Peach/Apple/ Raspberry Schnapps, Triple Sec, Sweet & Dry Vermouth

Beer Selection

Miller Lite, Corona, Yuengling Lager & Heineken

ULTRA-PREMIUM BAR

Grey Goose Vodka, Bombay Gin, Tanqueray Gin, Bacardi Rum,
Captain Morgan's, Crown Royal, Makers Mark Bourbon, Johnnie Walker Black,
Dewar's, Jack Daniels, Jose Cuervo, Kahlua, Bailey's, Amaretto Di Saronno,
Frangelico, Courvoisier VS, Peach/Apple/Raspberry/Melon Schnapps,
Triple Sec, Sweet & Dry Vermouth

Beer Selection:

Miller Lite, Corona, Yuengling Lager & Heineken

WINE SELECTION

All bar packages come with the following wines from our
Sycamore Lane Wine Collection - Pinot Noir, Merlot, Cabernet Sauvignon,
Chardonnay, Pinot Grigio & White Zinfandel

A Craft Beer Selection is available upon request on certain bar packages in substitution of one of the Beer choices. Additional cost can incur.

All bars are set up with standard mixers.
Specialty mixers are available for an additional fee.

Camelback Lodge will staff one bartender per 100 guests
Bartender Fees Apply

PER PERSON PRICE	PREMIUM	SUPER PREMIUM	ULTRA-PREMIUM
One Hour	\$15.00	\$17.00	\$20.00
Two Hours	\$25.00	\$32.00	\$40.00
Three Hours	\$35.00	\$45.00	\$55.00

Consumption Bar and Cash Bar

Pricing by Drink, Bartender Fees Apply

PREMIUM BRAND \$7.00
SUPER PREMIUM BRAND \$8.00

ULTRA PREMIUM BRAND \$9.00
For rocks drinks, please add \$3.00 per drink

SYCAMORE LANE WINE COLLECTION \$6.00

DOMESTIC BOTTLED BEER \$5.00
IMPORTED BOTTLED BEER \$6.00

BOTTLED WATER \$3.00
SOFT DRINKS \$3.00
ASSORTED JUICES \$3.00

Cordial/Coffee Bar

Our trained mixologists will create the coffee blend that suits your flavor needs.
Add one of our cordials [1.5 oz. serving] to your coffee or just choose to have in a snifter for your enjoyment.

\$11.00 per drink